

Blue Moon Café

Weds

Little Plates 7/26/17

9 each ... 3 for 24

Duck Breast- Pan Seared, Fresh Cherry Balsamic Reduction, Toasted Farro And Wilted Greens.

Crab Stuffed Shrimp- Large Shrimp Stuffed with Crab Wrapped with Uncured Bacon.

Summer Roll- Donahue Farms Fresh Roast Beef and Juniper Hill Arugula with Fresh Tomatoes in a Vietnamese rice paper wrap with Creamy Horseradish Dip.

Grilled Chicken Skewers - Green Garlic, Oregano & Parsley Chimichurri. With Homemade Tortillas.

Zuchinni Pancakes- NYS Zucchini, Fresh Herbs and Maple Brook Smoked Feta. 2 Sauces: Herbed Honey Yogurt and Smoked Paprika Tomato Sauce.

Wine — Casablanca Sauvignon Blanc, La Tremenda Monestrell

Beer- Founders PC Pils, Raquette River Pale Ale

Cocktail - Michelle's Choice

Dessert - Shaker Lemon Tart! If you haven't had this you are missing out on one of the great pleasures of life. Just Ask Bobbie B